GRAZE & GOBLET CATERERS

in association with
Cardinia Cultural Centre

BEVERAGE MENU

Please note: prices include GST. All pricing is subject to change. Strictly no outside food or beverages to be brought into the Cardinia Cultural Centre.
Additional catering options are available upon request. Public holidays and Sundays will incur a 20% surcharge.

40 Lakeside Blvd,
Pakenham VIC 3810
1300 887 624
ccc@cardinia.vic.gov.au

GRAZE & GOBLET CATERERS

PACKAGES

Great events deserve great drinks.
From fine wines to craft beers and signature cocktails, our beverage packages are the perfect complement for any occasion. Looking for something unique? We'll tailor a bespoke drinks menu to suit your event in style.

PACKAGES

2 Hour Package $25 pp
3 Hour Package $35 pp
4 Hour Package $45 pp

WINES

Red Wines

Farm to Table Shiraz – 2021
Bold, smooth, with dark berries and spice.

Farm to Table Cabernet Sauvignon – 2020
Rich, structured, with blackcurrant and oak.

White & Sparkling Wines

Babich Sauvignon Blanc - Marlborough, New Zealand
L*antana, passionfruit and grapefruit.*

MRS Q Prosecco – King Valley, VIC
Fresh, crisp, with citrus notes.

BEERS

Pure Blond Lager
James Boags Premium
Great Northern Lager 3.5%

NON-ALCOHOLIC DRINKS

Lemon, lime & bitters
Coke/ Diet Coke / Zero Coke
Lemonade
Apple & orange juice
Ginger ale
Still & sparkling mineral water

GRAZE & GOBLET CATERERS

COCKTAILS & MOCKTAILS

PACKAGE 1

$38 per person

Minimum order for 20 people
1 Hour event
Please select 2 Mocktails and 2 Cocktails

Additional Mocktail - $7.50 / Cocktail $9.50

PACKAGE 2

$58 per person

Minimum order for 20 people
2 Hour event
Please select 3 Mocktails and 3 Cocktails

Additional Mocktail - $7.50 / Cocktail $9.50

COCKTAILS

- Peaches & Cream - Vodka, peach liqueur, cream, peach puree, peach wedge
- French Martini - Finlandia Vodka, Chambord, pineapple juice, ice, a twist of lemon
- Angel Delight - Absolut Raspberri Vodka, Triple Sec, Grenadine, whipped cream & raspberry syrup
- Little Pig - Malibu Rum, Galliano, pineapple, coconut cream, whipped cream, topped with a cherry
- London Summer - Pimms, Tanqueray Gin, lemonade, ginger beer, cucumber, strawberries, mint
- Mojito - Bacardi, muddled lime & mint, soda, sugar syrup, lime juice & loads of ice
- Rasta Falernum - Jamaican spiced rum, velvet Falernum, ginger beer, lime, loads of ice
- Jam Donut - Baileys & milk, chambord, loads of ice, cinnamon sugar
- Lychee Martini - lychee Liqueur, white rum, lychee juice, lemon, mint, lychees

MOCKTAILS

- Shirley Ginger - Ginger beer, lemonade, grenadine, Maraschino, lime
- Watermelon - Watermelon, lime, agave, mint, ice
- Strawberry Soda - Hibiscus, strawberry puree, soda
- Virgin Colada - Pineapple, coconut water, pineapple juice, coconut cream, ice
- Lemonade - Cloudy house lemonade, ice, soda, lemons
- Ruby Tuesday - Rhubarb syrup, ice, raspberry, soda
- London Summer - Lemonade, ginger beer, cucumber, strawberries, mint
- Hawaiian - Lychee juice, lemon, white peach, soda, lychee
- Raspberry Fizz - Pomegranate, ice, lemonade
- Virgin Paloma - Lime, grapefruit, agave, soda
- Elderflower - Elderflower syrup, lemon juice, soda, ice, mint

GRAZE & GOBLET CATERERS

FROM THE BAR

SPIRITS

$12 / 30ml Including mixers

Johnnie Walker - Red Label
Jim Beam - Bourbon
Canadian Club - Whisky
Bacardi - White Rum
Smirnoff - Vodka

WINE

$40 / Bottle

Red Wines

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Babich Sauvignon Blanc - Marlborough, New Zealand
Lantana, passionfruit and grapefruit.

MRS Q Prosecco – King Valley, VIC
Fresh, crisp, with citrus notes.

BEER

$10 / Bottle

Pure Blond Lager
James Boags Premium
Great Northern Lager 3.5%

NON - ALCOHOLIC DRINKS

$15 / Jug

Coke/ Diet Coke / Zero Coke
Lemonade
Apple & orange juice
Still & sparkling mineral water